



MARKET BASKET

1529 Freedman Drive, Fort Detrick

Now Open

Monday - Friday
0700 - 1500



Come out and dine at our
new dining facility!

Breakfast Menu: (includes, but not limited to)

- Fresh baked pastry
- Cereal
- Eggs
- Sausage gravy/Biscuits
- Grits
- Bacon/Sausage
- Corned beef hash
- Yogurt
- Home fries
- Pancakes

Lunch Menu: (includes, but not limited to)

- Signature delicatessen Sandwiches -
- Ethnic selections -
- Baked/grilled meat -
- Salad bar -
- Buffet -



For more information, call **301-620-2074.**

www.detrick.army.mil/mwr

Fort Detrick, Maryland

MARKET BASKET

FORT DETRICK, MD

TELEPHONE: 301-620-2074

FAX: 301-620-2075

CATERING MENUS

BREAKFAST ESSENTIALS

ONE STAR BREAKFAST BUFFETS

25 person minimum

Continental Breakfast Buffet

Selection of Chilled Fruit Juices

Assortment of Danish Pastries

Lemon, Plain and Chocolate Marble Pound Cakes

Freshly Brewed Coffee,

Decaffeinated Coffee and Hot Tea

\$5.49 per person

Deluxe Continental Breakfast Buffet

Selection of Chilled Fruit Juices

Assortment of Danish Pastries

Cinnamon Rolls, Scones, and Muffins

Cut Fresh Seasonal Fruits:

Freshly Brewed Coffee,

Decaffeinated Coffee and Hot Tea

\$5.49 per person

Executive Continental Breakfast Buffet

Selection of Chilled Fruit Juices

Assortment of Danish Pastries

Cinnamon Rolls, Scones, and Muffins

Cut Fresh Seasonal Fruits

Bagels with Cream Cheese

Assorted Yogurt Cups

Freshly Brewed Coffee,

Decaffeinated Coffee and Hot Tea

\$9.99 per person

TWO STAR BREAKFAST BUFFETS

25 person minimum

All Breakfast Buffets include the following:

Chilled Orange and Apple Juice

Selection of Danish Pastries

Biscuits served with Butter and Jellies

Cut Fresh Seasonal Fruits

Freshly Brewed Coffee,

Decaffeinated Coffee and Hot Tea

\$8.99 per person

Buffet Enhancements Added:

American Classic Buffet

Scrambled Eggs

Roasted Red Potatoes with Onions and Peppers

Crisp Bacon and Sausage Patties

\$13.99 per person

American Classic Plus Buffet

French Toast or Pancakes with Syrup

Scrambled Eggs

Roasted Red Potatoes with

Onions and Peppers

Crisp Bacon and Sausage Patties

\$14.99 per person

A Healthy Beginning Buffet

Scrambled Eggs

Roasted Red Potatoes with

Peppers and Onions

Balsamic Grilled Vegetables

\$14.99 per person

THREE STAR BRUNCH BUFFET

(30 person minimum)

Chilled Orange and Apple Juices

Cut Fresh In Season Fruits

Assortment of Danish Pastries

Scrambled Eggs

Roasted Red Potatoes with

Onions and Peppers

Crisp Bacon and Breakfast Sausage Patties

Biscuits and Baked Hard Crust Rolls

Roast Top Round of Beef au Jus

Tossed Green Salad and Choice of Dressings

Mashed Potatoes

Bowtie Pasta with Balsamic Grilled Vegetables

Cookie, Cake, and Pie Assortment

Freshly Brewed Coffee,

Decaffeinated Coffee, Hot Tea, and Iced Tea

\$19.99 per person

BRUNCH ADDITIONS AND ENHANCEMENTS

<i>Bottled Water</i>	<i>\$1.49 each</i>
<i>Assorted Canned Soft Drinks including Diet and Caffeine-Free</i>	<i>\$.99 each</i>
<i>Chilled Milk</i>	<i>\$1.29 each</i>
<i>Assortment of Scones and Muffins</i>	<i>\$29.99 dozen</i>
<i>Selection of Bagels and Cream Cheese</i>	<i>\$29.99 dozen</i>

BRUNCH SPECIALTY STATIONS

Pasta Station

*Fettuccine and Tortellini Pasta with Marinara and Alfredo Sauces,
Freshly Grated Parmesan Cheese*

\$7.99 per person

Country Egg Station

*Hearty mix of Scrambled Egg with Cheddar and Swiss Cheeses, Mushrooms, Green Onions,
Peppers, Tomatoes, Ham and Sausage*

\$5.99 per person

BREAK OUT SESSIONS

Morning Sessions - 25 person minimum

*Assortment of Danish Pastries
Fruit Yogurt*

OR

*Cut Fresh Cantaloupe, Honeydew, Grapes, Orange and Grapefruit
Chilled Orange and Apple Juice (bottled)
Coffee and Tea Service*

\$7.49 per person

Afternoon Sessions - 25 Person Minimum

*Assortment of Freshly Baked Cookies
Assortment of Chips and Dips
Fresh Whole Fruits
Chilled Soft Drinks and Bottled Water (cans and bottles)*

\$7.49 per person

MEETING ROOM BREAK OUT SESSION EXTRAS

<i>Cut Fresh Seasonal Fruit</i>	<i>\$3.99 person</i>
<i>Assorted Yogurt</i>	<i>\$1.29 each</i>
<i>Granola Bars</i>	<i>\$1.49 each</i>
<i>Mixed Nuts</i>	<i>\$14.99 pound</i>
<i>Snack Pretzels</i>	<i>\$4.99 pound</i>
<i>Party Snack Mix</i>	<i>\$9.99 pound</i>

LUNCHEON DELI BUFFETS

Deli Style Buffet

Sliced Roast Beef, Roasted Turkey and Ham
Sliced Cheeses (please choose two) ~ Cheddar, Swiss, Provolone, American
Leaf Lettuce, Sliced Tomatoes and Onions
Potato Salad and Cole Slaw
Tossed Mixed Garden Greens with Tomatoes, Cucumbers, Carrots and Choice of Dressings
Assorted Fresh Breads and Sandwich Rolls
Mayonnaise, Dijonnaise, and Honey Mustard
Assorted Cookies
Iced Tea and Coffee
\$13.99 per person

Grande Deli Buffet

Sliced Deli Roast Beef, Roasted Turkey, Ham, and Salami
Sliced Swiss, Provolone and American Cheese
Leaf Lettuce, Sliced Tomatoes, and Onions
Pasta Salad
Roasted Marinated Vegetables
Tossed Mixed Garden Greens with Tomatoes, Cucumbers, Carrots,
and Choice of Dressings
Assorted Fresh Breads Sandwich Rolls
Mayonnaise, Butter, and Honey Mustard
Cookies
Iced Tea and Coffee
\$13.99 per person

LUNCHEON THEME BUFFET

Southern Style Classic Buffet

Tossed Mixed Garden Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings
Baked Lemon Pepper Chicken Breast
Grilled Salisbury Steak and Onions
Garlic Mashed Potatoes
Cole Slaw and Pasta Salad
Cobbler, Layer Cake, and Cookies
Baked Hard Crust Rolls with Butter
Coffee and Tea Service and Sodas
\$16.99 per person

Italian Style Lunch Buffet

Classical Caesar Salad with Herbed Croutons
Grilled Italian Sausage and Pasta with Peppers and Onions
Rosemary Chicken with Garlic, Lemon and Olive Oil
Roasted New Potatoes
Vegetable of the Day
Cobbler, Layer Cake, and Cookies
Baked Hard Crust Rolls with Butter
Coffee and Tea Service, Sodas (priced by the can)
\$16.99 per person

PACIFIC RIM LUNCH BUFFET

*Oriental Chicken Salad with
Sesame Ginger Dressing
Hunan Beef with Broccoli and Carrots
Sweet and Sour Chicken
Steamed White Rice
Roasted New Potatoes
Stir Fried Asian Vegetables
Baked Hard Crust Rolls with Butter
Coffee and Tea Service, Sodas (priced by the can)*
\$16.99 per person

THE SUB COMBO LUNCH

*Submarine Sandwich with Turkey, Ham and
Salami with White American Cheese
Lettuce, Tomato, Onion and Sliced Olives
Potato Chips, Cole Slaw
Whole Seasonal Fruit
Fresh Baked Cookies or Brownie
Soft Drinks or Bottled Water
Condiments*
\$9.99 per person

BOXED LUNCHES

The American Box Lunch
*Roast Beef or Turkey Sandwich with
White American Sliced Cheese
Lettuce, Tomato, Onion and Sliced Olives
Potato Chips
Cole Slaw
Whole Seasonal Fruit
Freshly Baked Cookies or Brownie
Soft Drinks or Bottled Water
Condiments*
\$9.99 per person

ADDITIONAL SIDE ORDERS

Potato Salad	\$1.99
Cole Slaw	\$1.99
Pasta Salad	\$1.99

SPECIALTIES BUFFET

Casual Feast Choices

\$12.50 per person - 30 person minimum

Served with Coffee, Hot Tea, Iced Tea, Rolls and Butter

#1 - Tossed Mixed Garden Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressings

*Barbecue Pork
Savory Grilled Chicken
Garlic Mashed Potatoes
Rice Pilaf
Vegetables of the Day
Cobbler, Layer Cake, and Cookies*

2 - Tossed Mixed Garden Greens, Tomatoes and Cucumbers with Ranch Dressing

*Top Round of Beef au Jus
Savory Grilled Chicken
Garlic Mashed Potatoes
Rice Pilaf
Vegetables of the Day
Cobbler, Layer Cake, and Cookies*

#3 – Tossed Mixed Garden Salad with Tomatoes, Cucumbers, Carrots and Choice of Dressing

*Chicken Breast in Mushroom Gravy
Vegetable Lasagna
Garlic Mashed Potatoes
Vegetables of the Day
Cobbler, Layer Cake, and Cookies*

#4 – Garden Salad with Tomatoes, Cucumbers, Carrots, and Choice of Dressing

*Rosemary-Roasted Pork Loin
Baked Cod Fillet with Lemon and Parsley
Garlic Mashed Potatoes
Wild Rice
Vegetables of the Day
Cobbler, Layer Cake, and Cookies*

Northeastern Buffet

30 person minimum

*Chopped Crisp Romaine Tossed
with Tarragon Vinaigrette
Baked Cod Fillet with Lemon Herbed Breeding
Chicken Cordon Blue
Garlic Mashed Potatoes
Wild Rice
Chef's Vegetable Medley
Warm Fruit Cobbler and Cheese Cake
Baked Hard Crust Rolls with Butter
Coffee and Tea Service*

\$18.99 per person

Northwestern Style

30 person minimum

*Classic Tossed Caesar Salad
with Herbed Croutons and Parmesan Cheese
Sliced Top Round of Beef au Jus
Breaded Chicken Fillet
Roasted New Potatoes
Garlic Mashed Potatoes
Vegetable of the Day
Baked Hard Crust Rolls with Butter
Chocolate Mousse
Dessert Tray
Coffee and Tea Service*

\$19.99per person

English Classic Buffet

30 person minimum

*Roasted Top Round of Beef Au Jus
Fried Fish with Lemon and Tartar Sauce
Garlic Mashed Potatoes
Rice Pilaf
Fresh Vegetable of the Day
Baked Hard Crust Rolls with Butter
Chocolate Mousse
Coffee and Tea Service*

\$19.99per person

An Evening Feast to Remember Buffet

*Fancy Mixed Garden Greens
with Toasted Walnuts and Raspberry Vinaigrette
Roasted Pork Loin and Apples
Savory Grilled Chicken Breast
Rustic Mashed Potatoes
Macaroni and Cheese
Balsamic Grilled Vegetables
Baked Hard-Crust Bread with Butter
Chocolate Mouse
Assorted Dessert Tray
Coffee and Tea Service*

\$19.99per person

Three-Meat Buffet

*Tossed Mixed Garden Greens with Tomatoes,
Cucumbers, Carrots, and Choice of Dressings
Top Round of Beef
with Horseradish Cream Sauce
Fried Fish with Fresh Lemon
Grilled Chicken Breast in Cream Pan Gravy
Roasted New Potatoes
Garlic Mashed Potatoes
Vegetables of the Day
Fruit Cobbler, Layer Cake, and Cookies
Baked Hard Crust Rolls with Butter
Coffee and Tea Service*

\$19.99per person

Pacific Rim Buffet

*Oriental Chicken and Cucumber Salad with Sweet
Sesame Ginger Dressing
Hunan Beef with Broccoli
Hawaiian-Style Huli Huli Chicken
Steamed White Rice
Seasoned New Potatoes
Stir Fried Asian Vegetables
Fruit Cobbler, Layer Cake, and Cookies
Baked Hard Crust Rolls with Butter
Coffee and Tea Service*

\$19.99per person

CREATE YOUR OWN BUFFET DINNERS

All Buffets include the Following:

Fresh Mixed Garden Greens and Tomatoes Tossed with Balsamic Vinaigrette

Warm Baked Petit Pain Dinner Rolls with Butter

Coffee and Tea Service

Light Buffet

Choose One Salad, One Meat, One Starch, One Vegetable and One Dessert

\$13.99 per person

Classic Buffet

Choose Two Salads, Two Meats, Two Starches, Two Vegetables and One Dessert

\$16.99 per person

Meats/Main Course

Fried Fish with Fresh Lemon

Stuffed Chicken Breast

Vegetable Lasagne

Sliced Roasted Pork Loin

Sliced Roast Beef

Sliced Roasted Turkey

Baked New England Cod

Vegetables

Green Beans Amandine

Peas and Fresh Carrots

Steamed Broccoli Spears

Corn O'Brien

Asian Stir Fry

Balsamic Grilled Vegetables

Salads

Classic Potato Salad

Macaroni Salad

Cole Slaw

Caesar Salad

Starches

Garlic Mashed Potatoes

Pasta Alfredo

Macaroni and Cheese

Roasted New Potatoes

Wild Rice

Rice Pilaf

Steamed White Rice

Desserts

Chocolate Mousse

Apple Pie

Layer Cake

Cookies

Cheesecake

Fruit Cobbler

Fruit Salad

Marinated Cucumber and Tomato Salad

Bowtie Pasta with Seasonal Vegetables

Mixed Greens Garden Salad

THEME DINNER BUFFETS

The Mexican Border Town

Fresh Garden Greens with Tomatoes, Shredded Carrots and Red Onions

Tossed with House Dressing

Beef Taquitos

Chicken Fajitas with Warm Flour Tortillas and Sour Cream

Shredded Pork Enchiladas with Salsa Verde

Refried Beans

Mexican Rice

Sweet Cornbread with Butter

Fruit Cobbler and Cookies

Coffee and Tea Service

\$15.99 per person

Dinner Club Buffet

Fancy Mixed Garden Greens with Toasted Walnuts, Bleu Cheese and Raspberry Vinaigrette

Carved Top Round of Beef au Jus

Chicken Cordon Blue

Mixed Vegetables of the Day

Rice Pilaf

Garlic Mashed Potatoes

Baked Hard Crust Rolls with Butter

Warm Fruit Cobbler, Layer Cake, and Cookies

Coffee and Tea Service

\$15.99 per person

Mediterranean Buffet

Minestrone Soup with Parmesean Crostini (Served)

Caprese Salad: Sliced Tomatoes, Fresh Basil and Fresh Mozzarella Cheese, drizzled with

Olive Oil and topped with Toasted Bread Crumbs

Coq au Vin: Classic French Dish with Chicken, simmered with Pearl Onions, Carrots, Mushrooms,

Red Wine and Brandy

Scaloppini Di Vitello: Tender Breaded Veal Cutlets Sautéed Golden Brown and

served over Spicy Tomato Sauce

Roasted New Potatoes

Noodles Parmesan

Sauteed Mix Vegetables

Freshly Baked Breads with Butter

Assorted Miniature French Pastries

Coffee and Tea Service

\$18.99 per person

RECEPTIONS

Hot and Cold Hors d'oeuvre

Serves 25 (two – three pieces per person)

Hot Items

<i>Buffalo Wings with Cool Ranch Dipping Sauce</i>	<i>\$89.00 total</i>
<i>Spinach and Artichoke Dip and Toasted French Bread Croutons</i>	<i>\$75.00 total</i>
<i>Vegetable Spring Rolls with Plum Sauce</i>	<i>\$49.00 total</i>
<i>Braise, Sweet and Sour, or Barbecued Meatballs</i>	<i>\$75.00 total</i>
<i>Assorted Jalapeño Cheese Poppers</i>	<i>\$89.00 total</i>
<i>Crispy Fried Chicken Tenders with Dipping Sauce</i>	<i>\$89.00 total</i>
<i>Teriyaki Beef Skewers</i>	<i>\$129.00 total</i>
<i>Grilled Beef or Chicken Kabobs with Barbecue Sauce</i>	<i>\$129.00 total</i>
<i>Chicken Satay with Thai-Style Peanut Sauce</i>	<i>\$109.00 total</i>
<i>Hot Spring Rolls with Thai Sweet Chili Sauce</i>	<i>\$49.00 total</i>

SPECIALITY PLATTERS

*Imported and Domestic Cheese Platter
With Sliced Fresh Fruits and Toasted, Sliced Baguette*
\$4.99 p/p

Fresh Vegetable Crudités with Assorted Dips
\$2.49 p/p

*Sliced Meat Platter
With Roasted Turkey, Baked Ham, and Roast Beef served with Rolls and Condiments*
\$6.99 p/p

Sliced Fresh Fruit Platter with Seasonal Berries and Yogurt Dips
\$3.99 p/p

*Deluxe Platter of Sliced Meats and Cheeses
With Roast Turkey, Baked Ham, Roast Beef, Salami, Cheddar, Swiss, and American Cheese
served with Rolls, Crackers and Condiments*
\$7.99 p/p

OFFSITE CATERING

(Serves 25)

*Deli Platter
Sliced Turkey, Ham and Roast Beef, Cheddar and Swiss Cheeses,
Lettuce, Baby Dill Pickles, Sliced Onions, Mayonnaise, Mustard, Rolls*
\$179.00

*Fresh Veggie Platter
Platter of Fresh Raw Vegetables with Ranch and Bleu Cheese Dressings*
\$59.00

*Garden Salad
Tossed Green Salad with Ranch and Club Vinaigrette Dressings*
\$49.00

*Prepared Salads
Cole Slaw, Potato Salad or Macaroni Salad*
\$49.00

*Casual Chicken Platter:
Buffalo and Teriyaki Wings
Chicken Drumsticks with Ranch Dressing*
\$99.00

*Freshly Baked Cookies
Assorted Cookie Platter (Chocolate Chip, Peanut Butter
and Raisin Oatmeal Cookies)*
\$59.00

*Baker's Tray
Muffin Platter (An Assortment of Berry, Chocolate Chip, and Banana Nut)*
\$59.00